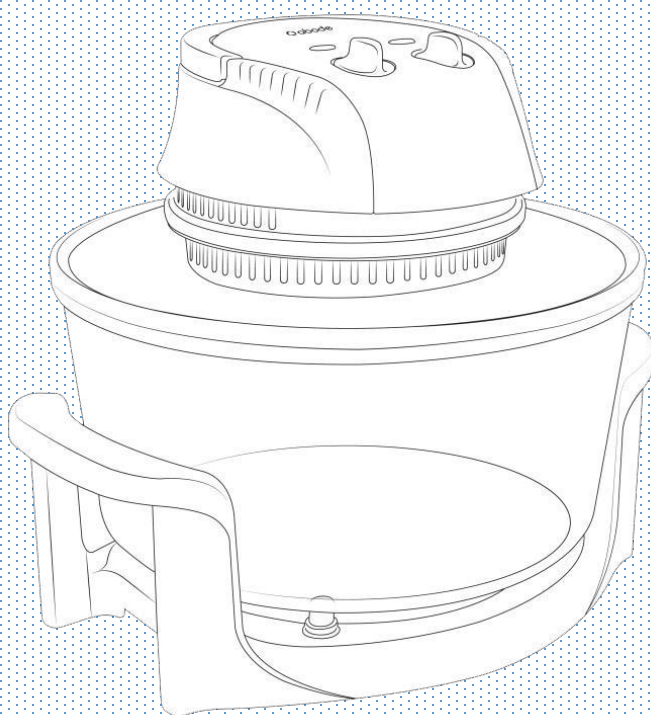




12 Litre Halogen Oven User guide



Model No: G2SHO6001B

For Customer Services & Spare Parts please call **0845 209 7461**
Opening times: Monday - Friday 8am – 6pm & Saturday 9am – 1pm
Or visit us at www.productcareuk.com

**IMPORTANT:
RETAIN FOR FUTURE REFERENCE**



Contents

	Page
Safety instructions	3
Product overview	7
Unpacking your oven	8
Operation	9
Using your oven	11
Cooking guide	12
Cleaning and care	15
Guarantee	16
Customer support	17
Spare parts	18
Technical specification	19
Connection to the mains supply	20

Thank you for purchasing your Abode Halogen Oven.

Grill, bake and roast faster than in a conventional oven.

To get the best from your new oven, take a few moments to read these instructions, and keep them in a safe place for future reference.

Should you require any further assistance, our friendly Product Care team will be happy to help.

For Customer Services & Spare Parts please call **0845 209 7461**
Opening times: Monday - Friday 8am – 6pm & Saturday 9am – 1pm
Or visit us at **www.productcareuk.com**



Safety instructions

IMPORTANT SAFETY INSTRUCTIONS READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

When using electrical appliances, basic safety precautions should always be followed.

WARNING:

- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.
- DO NOT touch the hot surfaces. Surfaces remain hot even after the Halogen Oven is switched off.
- This appliance includes a heating function. Surfaces other than the functional surfaces may develop high temperatures. Since temperatures are perceived differently by different people, this device should be used with caution.
- Hold the appliance exclusively to grip surfaces intended to be held and take precautions by using oven gloves.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.



Safety instructions

- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven glass as they can scratch the surface, which may result in shattering of the glass.
- The halogen element is very bright, never look directly into the element.
- Do not operate appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner.
- Only use on a safe, stable, heat-proof work surface.
- It is hazardous for anyone other than a competent person to carry out any service or repair operation which involves the removal of a cover that gives protection from electric shock. Any repairs to the oven should be carried out by qualified or professional persons.
- Areas which are not intended to be handled must be given sufficient time to cool. To reduce the risk of fire in the oven, do not over-cook food. Do not leave the oven unattended during use.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system. Do not operate this appliance with an external timer.
- Do not let the mains cord hang over the edge of table or counter, or touch hot surfaces.
- Put the halogen oven in a dry place.



Safety instructions

- To protect against electric shock, do not immerse the cord, plug, or any parts of the oven in water or other liquids.
- Do not pull the cord in an aggressive manner or lay any heavy objects on it.
- Using accessory attachments not recommended by the appliance manufacturer may cause hazard or injury.
- This halogen oven is for household use only.
- Do not place on or near a cooker.
- Oversized foods or metal utensils must not be inserted in the oven as they may create a fire or risk of electric shock.
- Do not place any of the following materials in the oven: cardboard, plastic, paper, or anything similar.
- Be sure to unplug the halogen oven and allow to cool before moving or allowing a competent service person to repair it.
- Use extreme caution when removing the tray or disposing of hot fat or other hot liquids. **EXTREME** caution must be used when handling or disposing of hot oils or other liquids. Allow liquids to cool before disposing.
- Take care not to let the electric oven be scratched by hard edges.
- Place cables in a safe place to avoid slips, trips and falls.
- Do not use the halogen oven outdoors to prepare food. Never operate the main unit of the product other than on the bowl.



Safety instructions

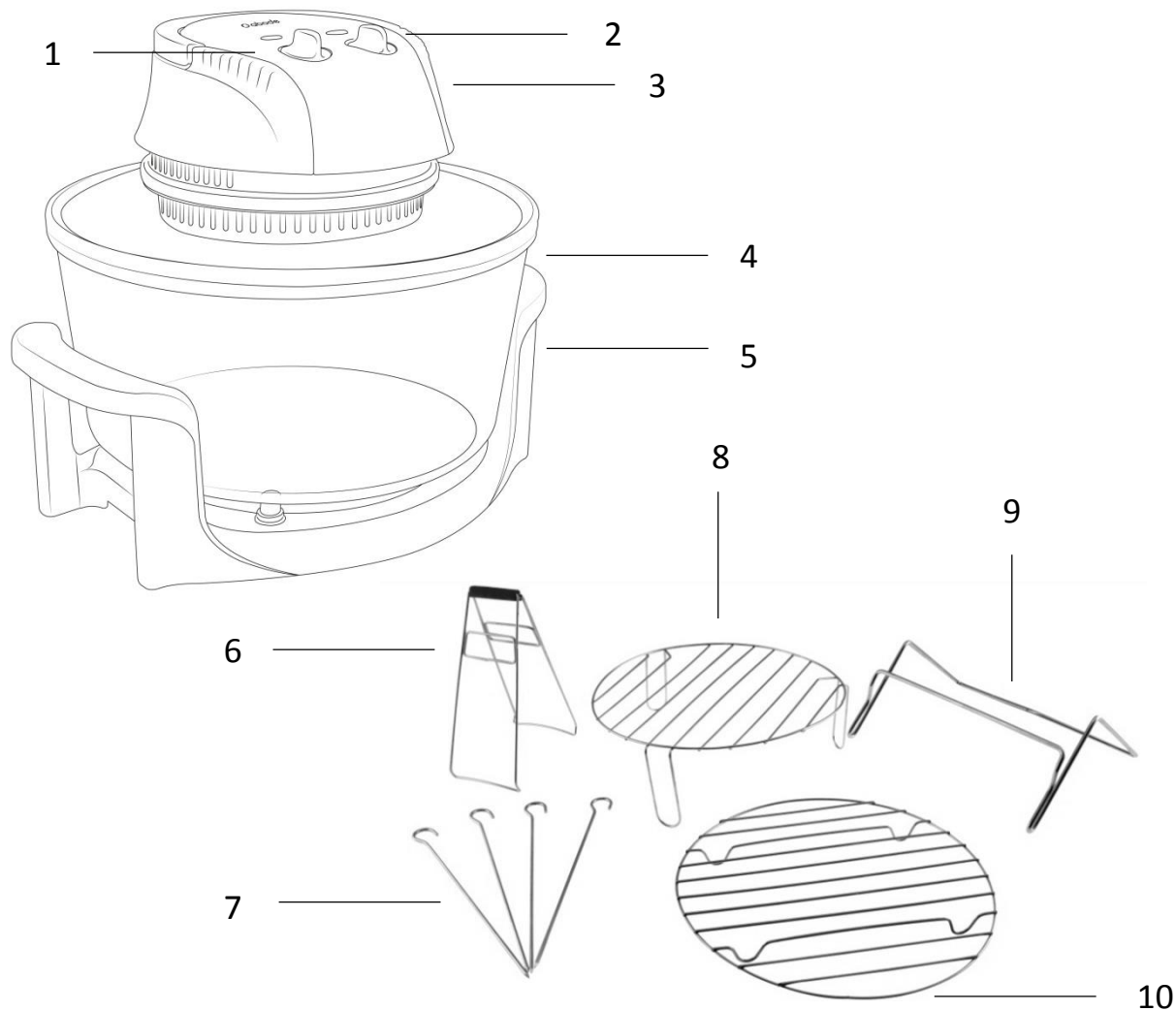
- Do not use appliance for any purpose other than intended usage.
- Unplug from outlet when not in use.
- Do not remove parts from the oven such as the feet and screws.
- Always test the temperature of cooked food, never eat or drink food or liquid straight from the oven, allow it to stand for a few minutes and allow to cool.
- Do not remove or lift the oven while power cord is connected to the wall outlet.
- If you are not using the product you should turn the time and temp dials to off position and disconnect the power cord. If you require to remove the lid you should lift the top using the carrying handle, then place the top resting the stainless steel edge rim first on a suitable heat resistant flat surface, or in the rack.
- Do not attempt to open the product.
- Unauthorised handling of the device may result in an electrical shock or damage to the device and will void your warranty.

We're here should you need us.

For Customer Services & Spare Parts please call 0845 209 7461
Opening times: Monday - Friday 8am – 6pm & Saturday 9am – 1pm
or visit us at www.productcareuk.com



Product overview



- | | | | |
|---|--------------------------|----|---------------------|
| 1 | Time control dial | 6 | Tongs |
| 2 | Temperature control dial | 7 | Skewers |
| 3 | Lid assembly | 8 | High cooking rack |
| 4 | Glass bowl | 9 | Hot glass lid stand |
| 5 | Oven base | 10 | Low cooking rack |



Unpacking your oven

Before using your oven

Check the halogen oven after unpacking for any visual damage or missing parts such as:

- Misaligned or damaged casing.
- Damage to the plug or cable.
- Cracks to the glass bowl.
- If any parts are missing i.e. tongs or cooking racks or there is any damage please refer to page 17 for customer services.

Thoroughly wash the glass bowl, plastic base, cooking racks and tongs in hot soapy water and allow to dry completely.

Once unplugged from the mains power socket, the surface of the glass lid can be carefully wiped clean using a damp cloth or sponge.

Note: Do not immerse the glass lid in water or place it in a dishwasher.

Make sure:

- The Halogen oven is on stable heat proof surface.
- You have a suitable amount of surface space cleared to place the glass lid when removed from the halogen oven.
- You have placed the required cooking rack and food inside the glass bowl.
- Power cord is not touching anything potentially hot.
- You have oven gloves ready to remove the cooked food.

What cookware items can be used in your halogen oven?

Anything that can be used in a conventional oven for example:- oven safe pans, bowls, plates, tin foil etc. as long as the fan is not blocked and the lid can be closed fully.



Operation

Setting the temperature

When you are ready to use, select the required heat setting by turning the temperature control dial in a clockwise direction (from off to 200°C).

The halogen oven heats up very quickly so pre-heating is not always necessary. The green light illuminates until the required temperature is reached.

Note:

The halogen oven will not turn on until the timer has been set.

The halogen heater will turn itself on and off during operation when the heat setting has been reached. This is to maintain the required temperature setting.

When the set cooking time has elapsed the halogen oven will turn off.

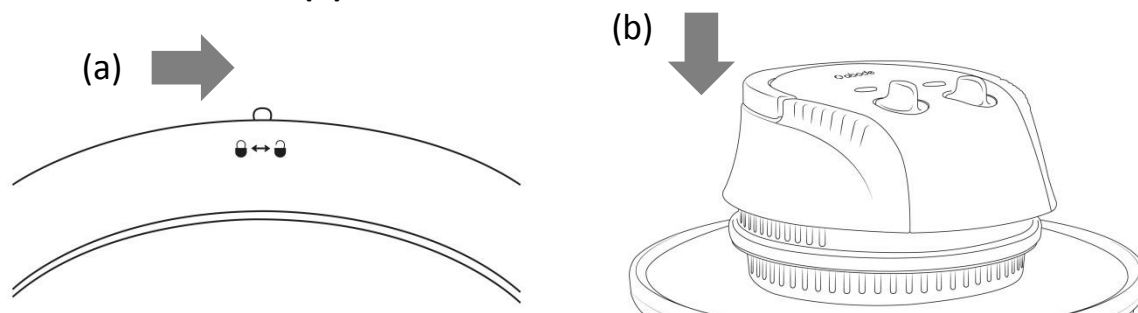
Setting the time

Select the required timer setting by turning the time control in the clockwise direction (from 0 to 60 minutes).

Once the timer has been set the fan motor will come on.

If the temperature has also been set, this will also activate the halogen heater.

The handle must be in the Down/On position for the halogen oven to operate. To do this, slide the plastic piece on the handle to the unlock position (a) and push the handle down (b)



Note: The red LED power light and halogen will not come on until the timer has been set.



Operation

Pre-heating

If pre-heating is required (although the halogen oven heats quickly), adjust the temperature control and set the time control to 5 minutes.

Once the temperature has been reached, the halogen element will turn off and on - this is the indication that the oven has reached the required temperature.

Food can now be placed in the glass bowl and the correct cooking time can be set.

Note:

- Take care, the halogen oven will be hot.
- The time control dial must not be turned anti-clockwise, this may damage the timer. Take care to set the correct time required.
- Do not touch the surface of the halogen oven – it will get extremely hot when in use and will remain hot for some time after.
- Always remove the glass lid with the handle supplied, as this will de-activate the safety switch and turn off the oven.
- Oven gloves are recommended when removing the glass lid.
- Ensure food is adequately defrosted before cooking.

Cooking

Cooking time depends on the size, weight, type etc. of the food to be cooked. For example, most meat comes with recommended cooking times, but since halogen ovens cook faster than conventional ovens, you may need to allow less time to cook the food.

To ensure the food is cooked properly, use a cooking thermometer or pierce the food with a fork or skewer to check for signs of it being uncooked.

When cooking vegetables, check for tenderness.

Remember: Distribute food evenly in the convection oven to ensure an even flow of air all around the food.

Avoid stacking food in an attempt to cook more food, if air cannot circulate around the food, you will only fully cook the top. Leave space for air to travel.



Using the oven

Hints and tips

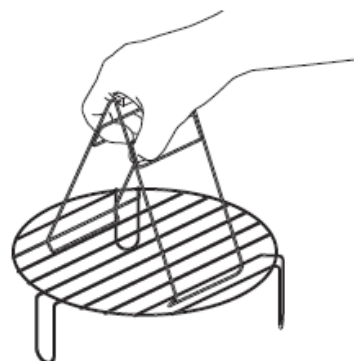
For some guidance we have provided cooking times on the next few pages. You should also have a short recipe booklet, provided in the gift box.

Always check your food has cooked fully before eating.

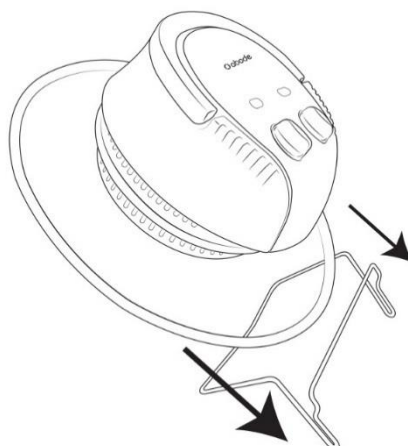
Timings may vary according to the weight of the food and individual taste.

When you become familiar with the oven, you will be able to determine the best cooking times and temperatures to suit your personal preference.

Use the tongs to remove the cooking racks



Use the stand to hold the hot lid.
Do not lay it down on a surface when hot.
Use the rack as pictured.



Cooking guide

Vegetables

Wash, peel and prepare the vegetables as normal, then wrap the vegetables in a piece of foil and place on the low rack in the oven – if you are cooking more than 1 type of vegetable, ensure that there's 1cm gaps between parcels.

Preheat the oven to 200°C and cook for around 15 – 20 minutes.

Hint: The low and high rack can be used simultaneously to cook a variety of vegetables; ensure that you put the slower cooking vegetables on the higher rack and the faster cooking vegetables on the lower rack.

Frozen food

Larger foods like meat joints or poultry **cannot** be cooked from frozen and must be thoroughly thawed before cooking.

Some foods can be cooked from frozen and may actually cook better, simply follow the manufacturer's guidelines.

Note: Cooking times in the Halogen Oven are often faster, therefore check and adjust accordingly.

Pastries

Put a baking tray with the mixture onto the high rack, preheat the oven to between 180°C - 200°C, and cook for approximately 14 -16 minutes.

Pies

For already cooked fresh pies, preheat the oven to 180°C and using the low rack - cook them for between 8 – 14 minutes.

For frozen pies, preheat the oven to 200°C and using the low rack - cook them for between 20 – 25 minutes.

Hint: If cooking smaller types of food, (small vegetables), or if steaming fish, it may be necessary to wrap them in foil and place them on top of the high rack. Ensure the food is fully cooked before eating.



Cooking Guide

Fish

Fish can be cooked in a couple of ways in the Halogen oven: grilling and baking.

- Preheat the oven to 150°C - 200°C for 7 minutes, then place the fish in a piece of foil, season as required, place on the high rack and cook for 13-15 minutes (depending on the weight of the fish).
- For grilling, set the oven to around 180-200°C and place the fish on the high rack.

Grilling

When grilling, ensure all items are placed on the high rack and the temperature is set between 180°C - 200°C.

It is important to consider the thickness of the food when selecting the cooking times: for example, a 4cm thick steak will take longer to cook than a 2cm thick steak.

Also, consider that frozen foods such as burgers, sausages, etc. are likely to require a longer cooking time.

To ensure an even colour you may wish to turn your food during the grilling process.

Hint: Place a piece of kitchen foil at the bottom of the oven so it gathers excess fat and enables the bowl to be cleaned more easily.

Ensure the food is fully cooked before eating.

Toasting

Your Halogen Oven will enable you to toast a wide variety of foods including bread, crumpets, pizza and bagels.

The hot air in the oven will usually toast both sides of the food at once - to enable this ensure you use the high rack and set the temperature between 190°C - 200°C according to personal taste.



Cooking Guide

Meat

- Pork - Set the oven to 200°C, place on the low rack for around 30 – 40 minutes. At 20 minutes, turn the pork over and cook for a further 20 minutes.
- Lamb/Beef - Set the oven to between 180°C - 200°C and cook for around 30 minutes. Turn the meat approximately half way through the cooking cycle.

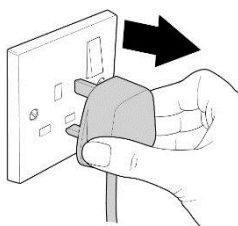
Hint: Increase the cooking time and reduce the temperature by approximately 10% when cooking marinated meats.

Halogen Oven Cooking Times			
Food	Time(minutes)	Temperature(°C)	Rack used
Meat			
Roast chicken (1.4Kg)	80	200	Low
Chicken breast (350g)	35	190	Low
Roast Beef (1Kg)	85	180	Low
Steak	8-10	200	High
Cod steak (150g)	25	200	High
Sausage/bacon	15-20	160	Low
Other			
Onion (whole, small)	60	200	Low
Potatoes (roast, small, cut in 2)	36	200	Low
Potato (baked, medium size)	75	200	low
Parsnips (strips -2cm diameter)	36	200	High
Peppers (halved)	34	200	Low
Yorkshire pudding	12	200	Low
Oven chips (frozen)	15-18	200	Low



Cleaning and Care

Before cleaning, ensure the halogen oven is turned off, unplugged from the mains supply and has fully cooled down.



Remove any food and drain away any fat from the glass bowl.

All parts, **EXCEPT** the glass lid (and electric heater) with plastic parts are dishwasher safe.

Do not use abrasives or harsh cleaners, however, stubborn stains can be removed using a nylon scouring pad or brush.

Wash the cooking racks and cooking bowl in warm soapy water, rinse and dry thoroughly before use.

Ensure extra care is taken when handling the glass bowl, especially when wet.

The lid/cooker assembly must be wiped down with a soft, damp, lint free cloth.

Hint: You should clean the upper unit and lid/cooker assembly with a soft, damp lint free cloth moistened with a mild detergent solution only.

Never immerse the lid/cooker assembly in water or any other liquids.



Guarantee

This product is guaranteed for 12 months from the date of the original purchase. If any defect arises due to faulty materials or workmanship the faulty product must be returned to the place of purchase.

Refund or replacement is at the discretion of the retailer.

The following conditions apply:

- The product must be returned to the retailer with the original proof of purchase.
- The product must be installed and used in accordance with the instructions contained in this instruction guide and any other instructions for use which has been supplied.
- It must be used for domestic purposes only and for its intended use.
- This guarantee does not cover wear and tear, damage, misuse or consumable parts.

This does not affect your statutory rights.

We're here should you need us.

For Customer Services & Spare Parts please call 0845 209 7461

Opening times: Monday - Friday 8am – 6pm & Saturday 9am – 1pm

Or visit us at www.productcareuk.com



Customer support

Attach your receipt to this page for proof of purchase.

We're here should you need us

For Customer Services & Spare Parts please call

0845 209 7461

Opening times: Monday - Friday 8am – 6pm &

Saturday 9am – 1pm

Or visit us at **www.productcareuk.com**

Produced for:
G2S Limited
Unit 12 Lodge Bank
Industrial Estate
Horwich
England
BL6 5HY

Disposal information



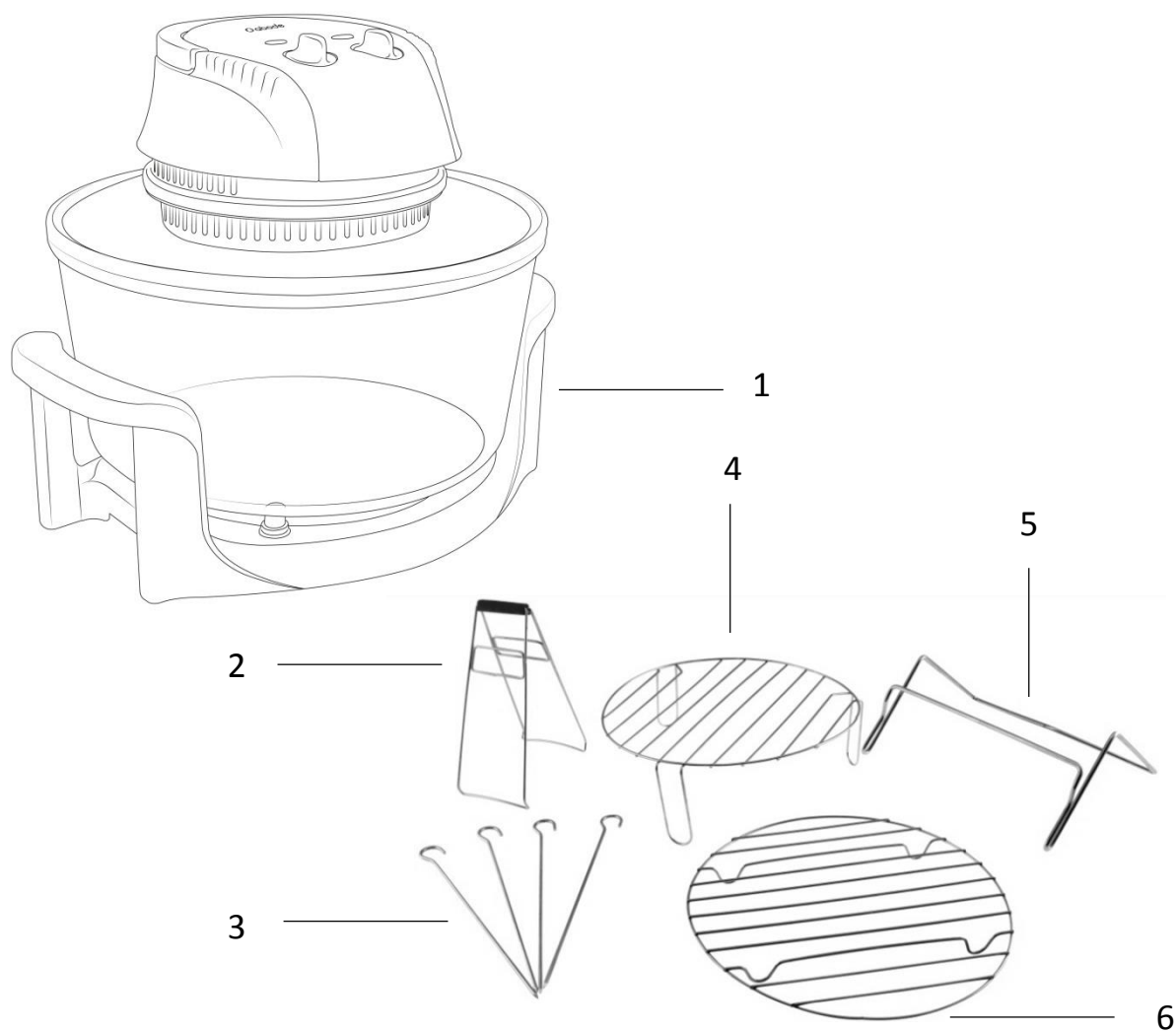
This symbol is known as the 'Crossed-out wheellie bin Symbol'. When this symbol is marked on a product/batteries, it means that the product/batteries should not be disposed of with your general household waste.

Only discard electrical/electronic/battery items in separate collection schemes, which cater for the recovery and recycling of materials contained within. Your co-operation is vital to make sure the success of these schemes and for the protection of the environment. For your nearest disposal facility, visit www.recycle-more.co.uk or ask in store for details.

We reserve the right due to possible changes to design to alter the instruction manual without prior notice.



Spare parts



- 1 Oven base
- 2 Tongs
- 3 Skewers

- 4 High cooking rack
- 5 Hot glass lid stand
- 6 Low cooking rack



Technical Specification

Rated Voltage	220-240V ~ 50Hz
Rated Power	1300 W
Oven Capacity	12L



Connection to the mains supply

WARNING- THIS APPLIANCE MUST BE EARTHED

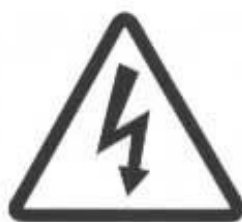
This appliance is designed to operate from a mains supply of AC230V - 240V ~ 50/60HZ.

Check that the voltage marked on the product corresponds with your supply voltage.

This product is fitted with a 13A plug complying with BS1363.
If this plug is unsuitable or needs to be replaced, please note the following:

Important: The wires in the mains lead are coloured in accordance with the following code:

GREEN/YELLOW-EARTH
BLUE-NEUTRAL
BROWN-LIVE



DANGER
Electric
Shock Risk



Connection to the mains supply

For UK use only – Plug fitting details (where applicable):

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

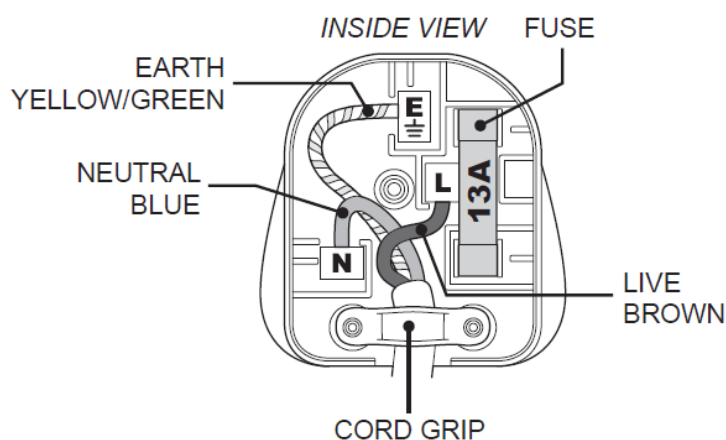
The GREEN/YELLOW wire is the EARTH and must be connected to the terminal which is marked with the letter E or by the earth symbol or coloured GREEN or GREEN/YELLOW.

The BLUE wire is the NEUTRAL and must be connected to the terminal marked with the letter N or coloured BLACK.

The BROWN wire is the LIVE wire and must be connected to the terminal marked with the letter L or coloured RED.

Always ensure that the plug cord grip is fastened correctly.

If a 13A (BS1363) fused plug is used it must be fitted with a 13amp fuse conforming to BS1362 and be BSI or ASTA approved.





Model number: G2SHO6001B

R1